



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Ruby Tuesday, Inc.
Ruby Tuesday
10843 W Park Pl
Milwaukee, WI

3/13/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

Code Number	Description of Violation	Correct By
2-301.14	Employees were not washing their hands in between glove changes, and between going from dirty dishes to clean dishes. Another employee was seen cleaning with a wiping cloth with gloves on and then went to work on ready to eat foods without changing gloves or washing hands. Employees must wash their hands before working with food. Review procedures on when to wash hands with the staff. REPEAT	3/26/2013
3-101.11	Spatulas were being stored in Quat solution and then directly used on food. Thermometers were stored in Quat solution and then directly inserted into food. Both of these practices are adding chemicals to food products and must be discontinued immediately. The thermometers and spatulas must be washed, rinsed and sanitized before use with food. Storing them in a solution does not remove contaminants. Unless you can provide an approved SOP by a governing body, this must stop. A kitchen cutting knife was also sitting in the wiping cloth sanitizer bucket at the cookline. Do not store utensils in chemicals to be used with food next. All food must be safe, unadulterated and honestly presented.	3/26/2013



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3-304.11	<p>Various cross contamination issues were seen.</p> <ol style="list-style-type: none">1. Single service sauce cups were stored in a dirty container with food debris.2. Clean the mold from the underside of the soda dispenser in the wait station.3. At the bar, the ice scoop was in the ice bin with food debris on it. Clean scoop and discontinue storing it in the ice.4. The clean side of the drainboard at the warewashing area was contaminated with food.5. At the warewashing area there were multiple utensils and pieces of equipment that were still dirty after washing and stored that way.6. There were pots and pans stored under the dishwasher that were getting wet and dirty. If they are not in use remove from the premises or wash and store in a clean location.7. Discontinue wiping dishes down with a towel. Dishes MUST air dry.8. Dirty knives were stored between 2 prep coolers at the cookline. Discontinue storing knives in this fashion.9. The vegetable slicer parts were rusted and dented and not easily cleanable any longer. Replace slicer. Food equipment must be clean and sanitized before used with food. REPEAT	3/26/2013
3-304.12	<p>Ice cream scoops were sitting in the dirty dipper well which was not running. Clean the dipper well and scoops and turn the water on when in use.</p> <p>Do not store in use utensils in stagnant water or sanitizer solution. You may set in use utensils on a clean surface and change them out every 4 hours.</p>	3/26/2013
3-304.14	<p>There were many wiping cloths laying around on cutting boards and various surfaces. Store wiping cloths in a sanitizing solution between use.</p>	3/26/2013



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3-401.11	Upon entering the kitchen, the inspector caught a raw lobster being served, temperature was 106F, later a 2nd lobster was temped at 132F, seafood should be cooked to 145F. Food should be cooked to safe temperatures, train the staff again on lobster cooking. Raw animal foods must be cooked to appropriate temperatures.	3/26/2013
3-501.16	Cooked peppers/onions 46F, pico de gallo 46F, dressings 47F, cooked pea pods 54F, cooked cauliflower and squash at 50-54F. Also several items on the salad bar were between 44-48F. You must use less amounts on the salad bar and discontinue heaping trays with food. Potentially hazardous food must be held cold at 41 degrees or below. REPEAT	3/26/2013
3-501.17	Date marking and food rotation were inconsistent. Some items were not dated: noodles, chicken wings, lobster meat, pasta, sour cream, desserts, cupcakes, home made cole slaw and potato salads, artichoke dip. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT	3/26/2013
3-501.18	Food items that were past their expiration date included: noodles, spinach dip, cooked cauliflower and broccoli. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.	3/26/2013
3-602.11	Spices were not labeled. When you transfer an ingredient from bulk into another container, you must label it with the common name. Properly label food.	3/26/2013
5-202.11	Repair the leaky faucet at the warewash hand sink.	3/26/2013
	Repair the dishwasher so that it does not discharge water onto the kitchen floor.	
5-205.11	The handsink by the warewashing area was blocked by a garbage can and the handsink at the bar was being used as a dump sink. Remove dump strainer from the bar handsink. Handsink was not available for use. Make sure the handsink is always available.	3/26/2013
6-301.12	No paper towels at the bar hand sink. Provide single service toweling for all handsinks. REPEAT	3/26/2013



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6-301.14 Provide a sign at all handwash sinks informing employees to wash their hands . 3/26/2013

Notes:

NOTES:
FDL ok.
No CFM on premise, see special order.
Dishwasher - pass.

Remove the towels from under the cutting boards at the sandwich station.

Do the following:

1. clean the dust off the FRP over the service line
2. clean behind and under the cookline
3. clean the microwave shelves
4. clean the air gap at the prep sinks
5. clean the ceiling vents free from dust in the warewashing room
6. clean the mop sink area
7. clean the vents and interior of the Delafield freezer at the cookline

On 3/13/2013, I served these orders upon Ruby Tuesday, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature